

## Easy Prep! Baked Enchilada Rice Casserole

with Chicken & Salsa



30-40min



2 Servings

### What we send

- 10 oz pkg cubed chicken thighs
- garlic
- 5 oz jasmine rice
- 1 pkt turkey broth concentrate
- 2 (2 oz) shredded cheddar-jack blend <sup>7</sup>
- 1 red onion
- ¼ oz fresh cilantro
- 1 plum tomato
- 4 oz green enchilada sauce <sup>1,6</sup>

### What you need

- 1 teaspoon red wine vinegar
- 2 tablespoons olive oil
- kosher salt & ground pepper
- pinch of sugar

### Tools

- medium Dutch oven or pot with lid

### Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 0kcal

## 1. Prep ingredients

Preheat oven to 425° F with a rack in center.

Finely chop 2 teaspoons garlic. Halve onion and thinly slice one half (save rest for own use). Coarsely chop ¼ cup onion. Remove cilantro leaves from stems and finely chop stems, save leaves for step 6. Cut tomatoes into ½-inch pieces.

## 4. Make salsa

In a medium bowl, combine tomatoes, chopped onion, remaining chopped garlic, 1 teaspoon vinegar, and 1 tablespoon oil. Stir to combine. Season with salt and pepper, and a pinch of sugar. Set aside until step 6.

## 2. Brown chicken

Pat chicken dry and season with salt and pepper.

Heat 1 tablespoon oil in medium dutch oven over medium high. Add chicken and cook until browned on one side, about 3 minutes. Add sliced onion and continue cooking, stirring occasionally, until onion is softened and chicken is mostly cooked through, 3-4 minutes more.

## 5. Melt cheese

Uncover rice and sprinkle cheese over the top; recover. Let rest for 5 minutes to allow cheese to melt.

## 3. Cook aromatics

Add two thirds of the chopped garlic, chopped cilantro stems, and rice to pot with chicken and onions. Cook, stirring, until fragrant, about 30 seconds. Add 1 cup water, enchilada sauce, turkey broth concentrate, and 1 teaspoon salt. Bring to a boil, scraping up bits from the bottom of the pan. Cover and bake on center oven rack until water is absorbed, 18-22 minutes.

## 6. Serve

Top casserole with salsa and cilantro leaves. Enjoy!